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CHICAGO STOCK YARDS ✓

SYNOPSIS OF FILM

1. General View of Stock Yard Sheds.
2. Unloading Beef Cattle.
3. Swine Passing from Cars to Pens.
4. Panoramic View of Cattle in Open Pens.

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CHICAGO STOCK YARDS

SEVENTY-FIVE years ago, when Chicago was still a town of less than 25,000 inhabitants, a small stock yard was opened in the country south of the Chicago River. At first this was merely a small fenced-in area where drovers met to buy and to sell live cattle. The need for a slaughtering place outside the rapidly growing city was met by the erection of a slaughter-house where fresh meats could be procured for city consumption. Soon afterwards small shipments of meat were made by water to the more thickly populated districts along the shores of Lake Erie and southward by land to the Ohio River. As the rail and water communications with the east and west improved, independent meat packing plants were built and the area of the stock yards was enlarged. These independent companies united in 1866 to form the present Union Stock yards with an area of over five hundred acres. All of the space except fifty acres is paved with brick. Within the yards are three hundred miles of railroad, seventy-five miles of streets, over twenty-one thousand single and double-deck pens, twenty-five thousand gates of the types shown in the pictures, two banks, six restaurants, a hotel, waterworks with a daily capacity of over 8,000,000 gallons, six artesian wells, and over ninety miles of water mains.

About 50,000 people are employed in the yards and in the packing houses. The daily output of meat and other products is valued at over \$1,000,000. The pens will accommodate about 75,000 beef cattle, 300,000 hogs, 125,000 sheep and 6,000 horses.

The large packing concerns which control the meat industry and its by-products in the United States also dominate this industry in foreign countries. The range

herder in the west and the farmer in the corn belt find here their only market, at prices arbitrarily fixed by these packing houses, which own refrigerating cars and steamships and which formerly at least dictated terms to the railroads of the country. So great has been the influence of these concerns upon the economic life of the country that they have been made the subject of searching inquiry by federal and state governments in an attempt to check their monopoly of an important necessary of life.

Under skillful management the packing companies have evolved numerous valuable by-products from what was formerly waste. The hides are tanned to form leather. The horns are used for various purposes in their natural state. Gelatine is prepared from the hoofs. The blood yields food and fertilizer. The hair has many uses. The bristles of the hogs are readily sold at a good price for the manufacture of brushes. The wool of the sheep is sold to mills. Many varieties of cooked meats are canned and the "stock" of the beef appears as beef extract. Medicines are derived from the glands of sheep and pepsin from the stomach of the hog. The bones are converted into "Char" for the refining of sugar or are sold as fertilizer. The sinews are made into violin strings. The intestines appear as sausage casings. The residue of the muscle and sinew is made into soap and the final residue is sold as "tankage" for fertilizing soil.

No industry is better or more systematically managed than that of meat packing. Every device is adopted that makes for cheap and efficient transportation and handling.



QUESTIONS ON FILM

1. From what position was the picture of the sheds taken? How do you know?
2. How are the cattle brought to the stock yards? How unloaded? Where taken upon unloading?
3. Why are each man's cattle put into a separate pen?
4. Why are mounted men employed in the stock-yards?
5. What animals are shown in the film? Name products obtained from them.
6. Estimate the amount of territory the Union Stock-yards of Chicago cover.
7. Describe Government inspection.
8. How is the meat kept after slaughtering?

QUESTIONS, TOPICS SUGGESTIONS

1. What have been the causes of Chicago's rapid development as a railroad center?
2. Why has Chicago become the greatest meat packing city in the world?
3. From what states do the stock yards obtain their supply of animals?
4. What effect has the control of meat products upon the high cost of living?
5. What European countries import American meats?
6. What foreign countries are competitors of the American packers?
7. Name meat by-products used in your home.
8. From what animals are they made?
9. Name a use for each of the following: Hoof, horn, sinew, gland, stomach, intestines, hide, hair, bristles, wool, blood, bones.
10. What other cities of the United States are engaged in the meat industry?
11. Name our large meat-packing concerns.
12. What effect did the "refrigerator" cars have upon the meat packing industry?

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